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**AUGUSTA, GA.****Foodstuffs—Protection. (Reg. Bd. of H., June 30, 1914.)**

No person, firm, or corporation, shall expose or cause to be exposed, any cooked food, or food products, on counters, or in windows for display purposes, unless same is thoroughly protected from flies and dust.

**Foodstuffs—"Retained Tags" of Board of Health Must not be Disturbed. (Reg. Bd. of H., June 30, 1914.)**

No persons, firms, or corporations engaged in the manufacture or sale of any food products within the city of Augusta, shall at no time remove or disturb in any manner whatsoever any article or articles of food or food products which shall have thereon a retained tag of the board of health of the city of Augusta, Ga. This shall also apply to any article of clothing, utensils, containers, or other articles used in the manufacture, sale, or transportation of any food product unless same is released by the chief food inspector or his assistants.

**Ice Cream—Manufacture, Care, and Sale. (Reg. Bd. of H., June 30, 1914.)**

SECTION 1. All persons, firms, or corporations desiring to engage in the manufacture of ice cream for sale in the city after June 15, 1914, must comply with this ordinance of the board of health of the city of Augusta, Ga., as hereinto provided.

SEC. 2. All persons, firms, or corporations must before engaging in the manufacture of ice cream within the city of Augusta, Ga., secure a permit from the chief food inspector who shall, or so authorize his assistants to, make inspection of said plant as to the sanitary condition of same.

SEC. 3. All places where ice cream in manufactured or sold shall comply with the following specifications as hereinto provided in every respect.

1. The ice-cream plant must be properly screened.
2. The floors, walls, and ceilings must be sanitary.
3. The water-closets and urinals must be separate from the plant.
4. The room used for mixing cream must be close-ceiled, properly ventilated and screened, and with no unsanitary surroundings.
5. The utensils used in the manufacture or distribution of the cream must be of porcelain or granite ware, or shall be lined with tin or other noncorrosive material, and must be kept in good condition.
6. All labor employed in or about the said establishment and all persons engaged in said manufacture or sale must be cleanly, both in person and attire.
7. Every person or employee connected with the business shall wear a suitable garb and of washable material.
8. The cans must be sterilized at a temperature of 212° F., and for not less than 15 minutes, and a suitable room must be provided where sterilized cans can be kept and their sterility maintained.
9. No ice cream shall ever be returned or exchanged after once leaving the plant.
10. Aniline dyes must not be used or same found in the plant.
11. No one except employees shall be permitted in the plant except on official business.
12. The ingredients used in the manufacture of the ice cream must be fresh and properly preserved, and under no circumstances shall decayed or overripe fruit ever be used in the manufacture of ice cream.
13. All cream, milk, or skimmed milk employed in the manufacture of ice cream shall before use be kept at a temperature of 50° or less.

14. No person, by himself or by his agent, or as the servant or agent of any other person, firm, or corporation, shall in the city of Augusta sell, exchange, or deliver any ice cream which contains more than 500,000 bacteria per cubic centimeter.

15. No old or melted ice cream, or ice cream returned to a manufacturer from whatever cause, shall again be used in the manufacture of ice cream.

SEC. 4. The sale of ice cream outside of regular licensed establishments shall be prohibited, and the selling or offering for sale of ice cream by street venders shall be prohibited excepting in sealed packages, such as bricks.

SEC. 5. Every person engaged in the manufacture, storage, transportation, sale, or distribution of ice cream, immediately on the occurrence of any case or cases of infectious disease, either in himself or in his family, or amongst his employees, or within the building or premises where ice cream is manufactured, stored, sold, or distributed, shall notify the board of health, and at the same time shall suspend the sale and distribution of ice cream until authorized to resume the same by the said board of health. No vessel which has been handled by persons suffering from such disease shall be used to hold or convey ice cream until it has been thoroughly sterilized.

SEC. 6. All persons, firms, or corporations who are engaged in the manufacture or sale of ice cream shall upon request give to the chief food inspector, or his assistants, such samples of ice cream or other materials as they may wish for the purpose of analysis.

**Meat—Inspection—Regulations United States Department of Agriculture to Govern.**  
(Reg. Bd. of H., June 30, 1914.)

The rules and regulations of the United States Department of Agriculture governing meat inspections shall apply to the city of Augusta, Ga., in all cases and instances not covered by the specific regulations of the board of health of Augusta, Ga.

**BALTIMORE, MD.**

**Communicable Diseases—Notification of Cases. (Ord. 429, Apr. 14, 1914.)**

SECTION 1. Be it ordained by the mayor and city council of Baltimore that section 11 of article 14 of the Baltimore City Code of 1906, title "Health," subtitle "Contagious and infectious diseases," be, and it is hereby, repealed and reordained, with amendments, so as to read as follows:

11. Every physician shall report to the commissioner of health in writing, upon blanks to be furnished by said commissioner, every person having smallpox, cholera, yellow fever, diphtheria, measles, whooping cough, mumps, pseudomembranous croup, scarlet fever, varioloid, typhoid fever, ophthalmia neonatorum, cerebrospinal meningitis epidemica, and poliomyelitis anterior acuta (infantile paralysis), and his or her place of dwelling and name, if known; such report to be made immediately after a positive diagnosis shall have been made.

**BELOIT, WIS.**

**Board of Health—Organization, Powers, and Duties. (Ord. Feb. 16, 1914.)**

SEC. 85. The board of health of the city of Beloit shall consist of the health committee of the common council, the mayor, and the health officer of said city. The mayor shall be the chairman of said board and shall preside over its meetings and the city clerk of said city shall be ex officio clerk of said board. Meetings of said board may be called at any time by its chairman, or, in the event of his absence or disability, by the health officer or the clerk of said board, by verbal notice to the members thereof, or by notice in writing served personally upon or left at the usual place of abode of said members. A majority of the members of said board shall constitute a quorum for the transaction of business.